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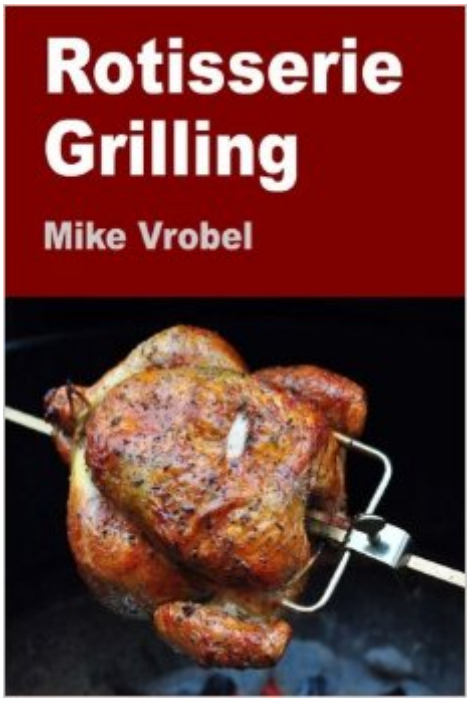
Rotisserie Grilling: 50 Recipes For Your Grill's Rotisserie



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Synopsis

Do you have a rotisserie for your grill? This is the cookbook for you. There are fifty recipes with pictures - black and white in the paperback edition, full color in the Kindle edition - you are sure to find a new favorite.Â * The Kindle edition is in Kindle Matchbook - if you buy the paperback, you get a discount on the full color Kindle edition.If you are just starting out, Rotisserie Grilling will teach you the basics. How do you set up the rotisserie? What equipment do you need? How do you secure food on the rotisserie spit? It's all explained. Then you can move on to simple recipes for rotisserie chicken, turkey, and prime rib. If you love your rotisserie, and are looking for new ideas, Rotisserie Grilling will get your creative juices flowing. From Cornish game hens stuffed with brown and wild rice to dry rubbed baby back ribs; from rotisserie pineapple with a cinnamon sugar crust to pork loin stuffed with dried fruit.Â Now, get outside and start grilling on your rotisserie!

Book Information

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Customer Reviews

I stumbled upon this author when I was searching the web for great rotisserie recipes. His site was one of the only ones that listed a comprehensive how to, tips and tricks and excellent selection of recipes. The author has a great sense of humor and the recipes are logical and most importantly FANTASTIC eats.I've tried about 20 of the various recipes from the authors site and am happily perusing this new collection to see which ones will be first to grace my grill.This is a must have for anyone who wants to learn how to, or become even better at rotissserie cooking.

This is a very helpful guide if you are new to rotisserie cooking. The author takes you through all the basics for both gas and charcoal grills. The book is well organized and actually quite fun to read.The

most helpful elements for me thus far are the quick reference charts that show recommended heat, cook times, and meat temperatures for just about every type of food you can cook on a rotisserie. No need to dig through a bunch of recipes to find specific details (they are provided in that manner, but the quick reference guides can answer your questions in a flash).Overall I'm very pleased with this book. I gave it four stars instead of five simply because the photos are in black-and-white. I would prefer color photos in order to get a better feel for certain details.I strongly recommend this book if you're considering a rotisserie for your grill. It's a great instruction manual and well worth the price.

I've followed Mike's blog for some time. When he announced he was working on a cookbook, I was pretty excited. When he announced it was published, the results blew my expectations. Mike has covered everything from the why to the what to the how...and he has done it an approachable, digestible and easy to understand manner. Grilling is a passion of Mike's. Rotisserie grilling is a step above. Yes, above. If you can spin meat on your grill, do yourself a favor and download Mike's book. You will learn something new and step up your backyard game. I did. Well done, Mike. Well done.

I've been a fan of the website so thought I'd throw a bone to the author and buy the book, figuring it would have all the recipes I use from his site for the rotisserie plus be a bit easier to read in book format. I am disappointed that the recipe for chuck roast is not in this book (it's on his website), and the book has black-and-white pictures (website has nice color shots).

I've been following Mike's blog for a while now and have been eagerly awaiting the publication of this cookbook. I agree with Mike's early statement in the book that there is a gap in the literature when it comes to rotisserie grilling. This book is a welcome addition as it focuses solely on spit-fire technique. The recipes are easy to follow, with lots of photos. I was particularly interested to read about the benefits of wet brining and dry brining, which Mike is a fan of. Could Mike Vrobel be the next Jamie Purviance or Steven Raichlen? I say yes. He's definitely a rotisserie guru.

Hi! I normally don't take the time to post a review about a product that I've purchased. This time, I had to!I found Mike's website after I purchased a rotisserie to compliment my Weber Genisis Grill. I searched the Internet for various 'rotisserie recipes' and was blessed to have found his site. WOW!! The site has EVERYTHING a backyard cook could ever want with recipes for everything we could

ever think of grilling. I started trying his suggestions/recipes and I was awestruck!Then I noticed he had a recipe book for sale.....I purchased it without hesitation! He expands upon his creations he has perfected over the years. It was WELL worth every penny and I would, without hesitation, recommend it to anyone that is looking to excel in their backyard grilling culinary adventures.Enjoy,Bill Curtin

Very creative book - and every recipe we have tried has resulted in a perfectly cooked and very tasty meal. Our neighbors are excited as well - since my husband and I together cannot manage 5 lb pork roasts, 14 lb turkey, prime rib roasts etc by ourselves every day haha The turkey was the best I have ever had - my husband added some wood chips to it - hands down was better than any smoked turkey I have had even in Texas. Looking forward to trying the peking duck recipe this week.

Having just purchased a Weber Genesis BBQ, and then purchasing the rotisserie attachment for it, I was at a loss how to properly cook with it. So after a lot of reviewing I decided on Rotisserie Grilling. I'm so happy with my purchase. Mike Vrobel tells you, and shows you with pictures how to properly truss a chicken, beef, or pork, and how to attach it securely to the spit for grilling. The book is filled with many recipes for all kinds of meat, with grilling temperatures and timetables for gas grilling and charcoal grilling. Mike states in the book that his gas grill is the Weber Summit (top of the line Weber), my new Weber is a step down from his but I still find his timetables and temps to be quite accurate. Since purchasing this book I have only cooked chickens, two at a time, and they turn out fabulous. Just as good as COSTCO chickens. Love the chicken recipes so much I haven't tried any of the others yet, but I'll get there, just really hooked on chicken right now. This book is perfect for beginner rotisserie cooking, others just give recipes. If you're like me and don't know how to start this is a perfect book. Everything is explained so well, it's easy.

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